



### Food Establishment Inspection Report

Date: <u>11/29/22</u>	Establishment Name: <u>Pizza Hut - 8th Street</u>	Permit #: <u>2019-02927</u>	<b>TOTAL/SCORE</b>  <u>12</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other			
Contact/Owner Name: <u>Ariana Palazuelos</u>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: <u>1115 8th St</u>	City: <u>Waco</u>	Zip Code: <u>76706</u>	Phone: _____ Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date: <u>12.6.22</u>

**Compliance Status:** Out = not in compliance   IN = in compliance   NO = not observed   NA = not applicable   COS = corrected on site   R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item   Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS   Mark an asterisk '\*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					
	✓				
	✓				
	✓				
	✓				
	✓				
	✓				
<b>Approved Source</b>					
	✓				
	✓				
<b>Protection from Contamination</b>					
	✓				
<b>3</b>					
	✓				
<b>Employee Health</b>					
	✓				
	✓				
<b>Preventing Contamination by Hands</b>					
	✓				
	✓				
<b>Highly Susceptible Populations</b>					
	✓				
<b>Chemicals</b>					
	✓				
	✓				
<b>Water/ Plumbing</b>					
	✓				
	✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>					
	✓				
	✓				
<b>Safe Water, Record Keeping and Package Labeling</b>					
	✓				
	✓				
<b>Conformance with Approved Procedures</b>					
	✓				
<b>Consumer Advisory</b>					
	✓				
	✓				
<b>Food Temperature Control/ Identification</b>					
	✓				
	✓				
	✓				
<b>Permit Requirement, Prerequisite for Operation</b>					
	✓				
<b>Utensils, Equipment, and Vending</b>					
	✓				
<b>2</b>					
<b>2</b>					

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>					
<b>1</b>					
	✓				
	✓				
	✓				
	✓				
<b>Proper Use of Utensils</b>					
	✓				
	✓				
<b>Food Identification</b>					
	✓				
<b>Physical Facilities</b>					
	✓				
	✓				
	✓				
	✓				
	✓				

Received by: <u>[Signature]</u>	Print: <u>Ariana Palazuelos</u>	Title: <u>Mgr</u>
Inspected by: <u>[Signature]</u>	Print: <u>Tess Elliott / T. Williams</u>	Permit Expires: <u>10/22</u>
Notes: <u>See page 2</u>		



WACO MCLENNAN COUNTY  
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District  
225 West Waco Drive  
Waco, Texas 76707  
(254) 750-5464

Establishment: <b>Pizza Hut - 8th Street</b>		Permit #: <b>2019-02927</b>	Date: <b>11-29-22</b>
Address: <b>1111 S 8th St</b>		City: <b>Waco</b>	Zip Code: <b>76706</b>
<b>TEMPERATURE OBSERVATIONS</b>			
Item/Location/Food Temperature °F			
<b>Mushrooms/WIC/38°F</b> <b>cooked/cooled chicken/RIC(make table)/32°F</b> <b>Raw chicken/RIC-above Fryer/38°F</b> <b>cooked pep.pizza/205°F</b> <b>cook wings 177°F</b> <b>Pepperoni/RIC-(make table)/39°F</b>			
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.		
10	Black and pink unknown substance on door and upper panels and at ice shoot.		
10	Old food debris and grease accumulation found on several areas of clean dish storage.		
32	Heavily stained working containers stored clean.		
32	Melted handle on tongs stored clean, several rubber spatulas torn and damaged.		
33	Old food debris and black substance on dish machine drain board.		
33	Leaking dish machine from the underside pump area.		
34	Remove all dead insects from flooring.		
42	Thoroughly clean and maintain the following; All internal RIC's, refrigerator gaskets, fan covers in WIC, All walls and flooring, around dish pit area and walls, All green shelving racks and mop sink area.		
43	Clean and maintain all intake and exhaust vents throughout the facility including the surrounding ceiling tiles.		
45	Missile, grout in corner by mens restroom.		
45	Clean and maintain all walls and flooring including under equipment. Repair ceiling above pepsi RIC (peeling paint).		
45	Torn cushions in customer service areas with exposed foam. Surfaces should be smooth and cleanable.		
46	Missing toilet paper in mens restroom.		
Received by: (signature)	Print: <b>Ariana Palazuelos</b>		Title: <b>mgr</b>
Inspected by:	Print: <b>Tess Elliott / TESSA WILCOX</b>		